



## ORIGINAL ST-RÉMY



THE CHEF

Original creation by  
Jean-Michel PERRUCHON,  
Meilleur Ouvrier de France Pâtissier  
Ecole Bellouet Conseil,  
Paris, France

Recipe for 20 half-spheres, ø 7 cm.

Composition: hazelnut dacquoise, caramelized hazelnuts, fruits macerated in **St-Rémy® Brandy**, **St-Rémy®** bavaroise, milk and dark chocolates mousse, dark mirror chocolate glaze.

### 1. HAZELNUT DACQUOISE

210 g egg whites  
80 g caster sugar  
100 g almond powder  
100 g icing sugar  
30 g flour  
Total weight: 520 g

Beat the egg whites, then add the caster sugar. Incorporate the hazelnut powder, icing sugar and flour. Spread on a 33 cm Flexipan® square frame, 2 cm high. Bake in a convection oven at 170°C for about 12 to 14 minutes.

### 2. CARAMELIZED HAZELNUTS

65 g caster sugar  
30 g water  
150 g white hazelnuts  
5 g cocoa butter  
Total weight: 250 g

In a saucepan, heat the caster sugar and water to 120°C. Add the white hazelnuts, sand by stirring until caramelized. At the end, add the cocoa butter to separate the hazelnuts. Coarsely chop. Store in a dry place.

### 3. FRUITS MACERATED IN ST-RÉMY®

120 g water  
60 g caster sugar  
50 g prunes cubes  
50 g dry apricot cubes  
30 g golden grapes  
40 g **St-Rémy® Brandy** 60%  
Total weight: 350 g



Bring the water and caster sugar to the boil in a saucepan. Add the fruit cubes and **St-Rémy® Brandy**. Leave to macerate for 6 hours in the fridge.

### 4. ST-RÉMY® BAVAROISE

90 g milk  
25 g egg yolks  
30 g caster sugar  
21 g gelatin mass (3 g gelatin powder 200 blooms and 18 g water)  
30 g **St-Rémy® Brandy** 60%.  
150 g whipped cream  
Total weight: 346 g

Make a custard with the milk, egg yolks and caster sugar cooked to 85°C. Remove from the heat, stir in the gelatin and allow to cool. Add the **St-Rémy® brandy** and finally the whipped cream.

### 5. MILK AND DARK CHOCOLATES MOUSSE

60 g egg yolks  
100 g syrup to 30°B  
21 g gelatin mass (3 g gelatin powder 200 blooms and 18 g water)  
450 g whipped cream  
150 g dark couverture chocolate 70%  
75 g milk couverture chocolate 36%  
Total weight: 856 g

Make a sabayon with the egg yolks and syrup poached at 85°C, then beat with a mixer fitted with a whisk attachment until completely chilled. Add the melted gelatin mass. Stir some of the whipped cream into the chocolates, melted at 40°C. Stir in the sabayon, then the remaining whipped cream. Serve immediately.

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## 6. DARK MIRROR CHOCOLATE GLAZE

150 g water  
 300 g caster sugar  
 300 g glucose  
 200 g sweetened condensed milk  
 150 g gelatin mass (21 g gelatin powder 200 blooms and 129 g water)  
 250 g dark couverture chocolate 64%  
 Total weight: 1350 g

The previous day: In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour the mixture over the condensed milk, gelatin mass and the chocolate. Mix. Refrigerate overnight. Next day, heat glaze to 32°C. Mix before using.

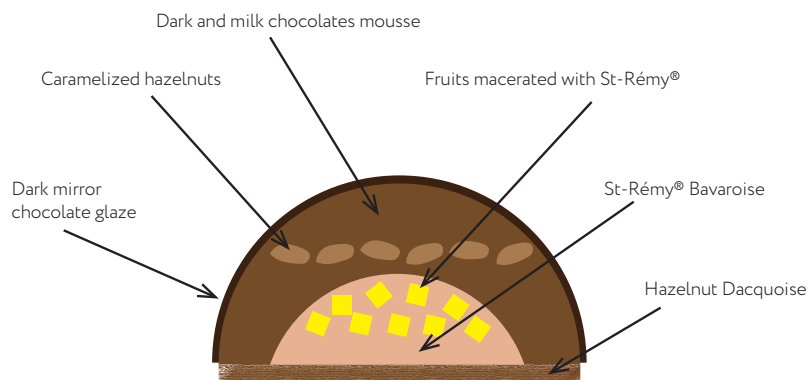
## 7. ASSEMBLY & FINISHING

Drain the cubes and spread about 15 g on the bottom of a ø 4 cm Flexipan® dome mould.

Pour about 15 g of bavaoise over the fruit macerated with **St-Rémy®** and freeze.

In a ø 7 cm Flexipan® dome, poach 40 g chocolate mousse, sprinkle with caramelized hazelnuts, place the **St-Rémy®** bavaoise insert and hazelnut dacquoise base. Freeze.

Unmould and cover with dark chocolate mirror glaze. Decorate with gold leaf and chocolate feathers.



COINTREAU

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